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INTRODUCTION

"FRENCH CUISINE is far more than just a collection of recipes," writes *SAVEUR* editor-in-chief Colman Andrews in *Saveur Cooks Authentic French* (Chronicle Books, 1999). "It's a philosophy, an aesthetic, an attitude towards life." Not only that, he adds: "For so many of us Americans, French food started it all. It was our introduction to the whole idea of cooking as an art, and to eating as an ennobling experience." These recipes, for timeless classics of French cooking selected by the editors of *SAVEUR*, bring to life the pleasures of this exquisite cuisine. The editors also share tips and techniques they discovered while developing the recipes, making this booklet a small treasury of French cooking to enjoy for years to come.

PHOTOGRAPHS: *Antoine Bootz* (cover, page 10); *Jim Franco* (page 18 top); *Christopher Hirsheimer* (pages 2, 5, 6, 9, 13, 16, 17, 18 bottom, 19 bottom); *John Kernick* (page 19 top); *Holly Lynton* (page 14).